



Gourmand  
PASTRIES

# Product Specifications

## Pastry spinach and ricotta

Laminated yeast dough, bread with 23% of spinach and ricotta filling, deep frozen

CODE: 148720050350

Convenience Grade: Pre-proved / Ready to bake

Valid since: 2022-11-29

### 1. WEIGHT AND INGREDIENTS

Weight per product (+/-): 3.70 oz (105 g)

Weight per box: 18.519 lbs ( 8.400 kg )

Ingredients:

wheat flour, water, vegetable oil (100% rspo-certified sustainable palm from segregated (sg) supply chain), spinach (8%), yeast, cream (milk), sugar, vegetable oil (canola), ricotta (milk) (1.3%), modified food starch, wheat gluten, iodized salt (salt, potassium iodate), concentrated butter (milk), salt, dried egg whites, natural flavoring (contains milk), glucose syrup, rice flour, nonfat dry milk, wheat fibre, methyl cellulose, vegetable proteins, natural flavoring, lemon juice concentrate, dried buffered vinegar, dried leek, milk proteins, lactic acid, garlic powder, onion powder, spices, ascorbic acid, enzymes

#### Allergy Advice

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For complete allergens overview, also including potential cross contamination, see chapter 9.

### 2. PRODUCT HANDLING & CONSERVATION

Transport and storage conditions: Storage at -0,4°F (-18°C). Do not refreeze once thawed. Keep the bag well closed to avoid freeze burn.

Shelf life: End of the 12th month after production (under correct storage conditions)

Dating type: MM/DD/YY

### 3. BAKING INSTRUCTIONS

USE PARCHMENT PAPER

Leave enough space between the products, so they have plenty of room to bake.



Thaw & Bake

Freezer

Take out box

Defrost

Bake

Steam

Cooling down

30 min

18-20 min,  
355°F (179°C)

Yes

20 min

Remark

Baking time and temperature can vary according the type of oven. Make sure the oven is properly preheated. While preheating, set the oven 50°F higher than the specified baking temperature. Because opening the oven causes the temperature to drop.



Add steam at the beginning of the baking process. This gives you a crispier, puffier finish. Allow the steam to escape 5 minutes before the end to ensure that the products are fully baked.

## 4. PRODUCT-PARAMETER / unbaked product

Parameter	Unit of measure	Target value*	Upper limit 1 $\sigma$ *	Lower limit 1 $\sigma$ *
Length	inch / mm	4.7 / 120	4.9 / 125	4.5 / 115
Width	inch / mm	2.4 / 60	2.6 / 65	2.2 / 55
Height	inch / mm	1.2 / 30	1.3 / 33	1.1 / 27

\*  $\pm 1 \times \sigma$ : 65%;  $\pm 2 \times \sigma$ : 95%

## 5. PACKAGING DATA

### Inner bag

Type	Material	Tare Weight	Dimensions L x W	Net Weight	Pieces/bag
Plastic bag	LDPE colourless	0.67 oz	20.5 x 13.8 inch	9.259 lbs	40
		19.000 g	520 x 350 mm	4.200 kg	

### Carton

Type	Material	Tare Weight	Dimensions L x W x H	Net Weight	Bags/Box
Box	Carton	19.40 oz	15.6 x 11.7 x 13.1 inch	18.519 lbs	2
		550.000 g	396 x 296 x 332 mm	8.400 kg	

### Pallet

Type	Material	Dimensions (Pallet incl. L x W x H)	Total palletweight (incl. pallet)	Boxes/layer	Boxes/pallet
US 4-way	Wooden	3.94 x 3.28 x 7.03 ft	1184 lbs	10	60
		1200 x 1000 x 2142 mm	537 kg		

## 6. CODIFICATION AND TRACEABILITY

### Inner bag

Article number	<input checked="" type="checkbox"/>
Shelf life	<input type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
GTIN-13 bar code	<input type="checkbox"/>
Other information	<input checked="" type="checkbox"/>

Description other info: Time, product description

### Corner box label

Article number	<input checked="" type="checkbox"/>
Product description	<input checked="" type="checkbox"/>
GTIN-13 barcode	<input type="checkbox"/>
GS1-128 barcode	<input type="checkbox"/>
Shelf life	<input checked="" type="checkbox"/>
No information	<input type="checkbox"/>
Batch number	<input checked="" type="checkbox"/>
Other information	<input checked="" type="checkbox"/>
Julian Code	<input checked="" type="checkbox"/>
UPC Code	<input checked="" type="checkbox"/>

Description other info: Ingredients

## 8. PICTURES

The photos are only indicative, a slight deviation from reality is possible.



Picture 1: Unbaked product



Picture 2: Baked product

## 7. CERTIFICATION

BRCGS

IFS

## 9. ALLERGENS

Wheat and wheat products (incl. spelt)	+
Crustacean shellfish and crustacean shellfish products	-
Eggs and egg products	+
Fish and fish products	-
Peanuts and peanut products	-
Soybeans and soybean products	-
Milk and milk products	+
Tree nuts and tree nut products	-
Sesame seeds and sesame seed products	-

This product may also contain traces of: Soybeans and soybean products ; Tree nuts and tree nut products: almonds, hazelnuts, pecan nuts

+ : present - : absent

## 11. GMO-STATUS

This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003).

## 10. NUTRITIONAL VALUE

Nutrition Facts	
80 servings per container	
<b>Serving size</b>	<b>105 g</b>
Amount per serving	
<b>Calories</b>	<b>310</b>
% Daily Value	
<b>Total Fat</b> 18g	<b>23%</b>
Saturated Fat 8g	<b>41%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 540mg	<b>23%</b>
<b>Total Carbohydrate</b> 30g	<b>11%</b>
Dietary Fiber 2g	<b>6%</b>
Total Sugars 3g	
Includes Added Sugars 2g	<b>4%</b>
<b>Protein</b> 7g	<b>0%</b>
Vitamin D 0.0mcg	0%
Calcium 20mg	1%
Iron 0.7mg	4%
Potassium 120mg	3%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

The nutritional values are calculated based on the values from the raw material specifications.

## 12. MICROBIOLOGY

Micro-organisms	MAX*
Escherichia coli (cfu/g)	100
Bacillus cereus (cfu/g)	1000
Staphylococcus aureus (cfu/g)	100
Salmonella spp. (cfu/g)	Not detected/25G
Listeria monocytogenes (cfu/g)	100

\* Microbiological guidelines elaborated by FMFP Research Group, University of Ghent

## 13. QUALITY CONTROL

Statistical Process Control	Yes
Weight	
Dimensions	
Temperature:	Yes
Fat percentage:	Yes
Piece count:	Yes
Metal detection:	Yes

## 14. APPROVAL

	Name and function	Date
Gourmand	Gaël LOOSE Masterdata Clerk	29/11/2022
Client		